



Black Bee Honey

100% raw, unblended British honey



Named after the native British honey bee, Black Bee Honey supports British bees and farmers by providing premium honey sourced from the best British Bee farms.

Co-founders Chris Barnes and Paul Webb work collaboratively with like-minded beekeepers, ensuring the best welfare and quality possible, to produce single origin honey in three distinctive varieties - all jarred in local batches straight from the hive: *London Honey* (harvested from individual boroughs of the capital); *Summer Honey* (created by bees from a wonderful mix of wildflowers); and *British Heather Honey* (made by bees in Exmoor National Park from British Ling Heather).

Abiding by the mantra “bees know best”, Black Bee Honey is left unprocessed, neither heated nor blended, to ensure that each jar contains optimum flavour and nutritional benefits. Harvested straight from the honeycomb, the honeys carry traces of the seasons, reflecting the weather and flora of the honey bees’ natural habitat. For this reason, each jar is unique in flavour, hue and consistency, tasting the bees’ adventures in every batch.

Products



British Heather Honey - This delicious British Ling Heather honey is made by bees in Exmoor National Park with a dark amber colour and malty, smokey flavour. Known as the British Manuka. (230g - RRP £7.95)

London Honey - The huge variety of plants and trees in the city's parks and gardens gives this honey a mind blowing complexity of flavours. Each jar is labelled with the particular borough from where the honey has been harvested. (250g - RRP £8.95)

Summer Honey - Created by bees from a wonderful mix of wildflowers, this honey has a light colour and unique flavour. A taste of summer in a jar. (250g - RRP £6.95)

Stockists - Black Bee Honey online shop, Amazon, WholeFoods and various independent delis



Story so far

Originally working as graphic designers in London, co-founders Chris Barnes and Paul Webb met in an office in 2003. After taking a mutual friend to a beekeeping workshop, they soon got the bug - and their hobby quickly turned into a vocation. Eventually caring for as many as 50 hives on London's rooftops, parks and gardens, Chris and Paul grew frustrated with the tasteless honey sold on supermarket shelves. Convinced that honey is best when left unprocessed, Black Bee Honey was born with the help of a successful crowdfunding campaign which raised over £100,000 in 2017. Today, the Black Bee Honey team collect their incredible, varied honey from carefully managed British hives, filter any impurities and jar it in local batches.

Why raw honey?

Raw honey contains all of the nutrients necessary for good health: vitamins A,C,D,E and high concentrations of B that would otherwise be lost in the pasteurization process of commercial products.

Enzymes such as amylase help digestion, and honey's antibacterial properties have even been proven to help heal wounds. A good substitute for sugar, honey provides instant energy, can boost the immune system and help to fight against allergies and hayfever.

What is the Black Bee?

The Black Bee is the original, native British honey bee, which after nearly dying out, is now slowly making a comeback.

Contact

Keep updated with Black Bee Honey via [@blackbeehoneycompany](#) (Instagram) and [@blackbeehoney](#) (Twitter), or visit their website www.blackbeehoney.co

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